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Mar 18, 1987

PUB-NO: JP362061575A

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TITLE: PRODUCTION OF NOVEL BREWED LIQUOR

PUBN-DATE: March 18, 1987

INVENTOR-INFORMATION:

NAME

COUNTRY

NAKANO, YOTARO

ASSIGNEE-INFORMATION:

NAME

COUNTRY

SETSUJIYAKU SYUZO KK

APPL-NO: JP60200605

APPL-DATE: September 12, 1985

US-CL-CURRENT: 426/11

INT-CL (IPC): C12G 3/02

ABSTRACT:

PURPOSE: To obtain a healthy brewed liquor, having improved flavor and drinkable with good taste, by adding rice KOJI and yeast to a saccharide and vegetable protein, fermenting the resultant mixture, adding a fruit juice or specific seasoning alcohol thereto, completing the fermentation and removing solid materials.

CONSTITUTION: Rice KOJI and a yeast, e.g. refined SAKE yeast, are added to ferment a saccharide, e.g. glucose, sugar, liquid saccharified solution, etc., and a vegetable protein e.g. soybean protein or wheat protein, etc., and a seasoning alcohol, citrus fruit juice, obtained by leaching a fruit juice, e.g. citrus fruit juice, or a fruit, e.g. orange, with an alcohol is added to the fermentation material during or near the end of the fermentation once or divided in twice or more. After completing the fermentation, solid materials are removed by a suitable means, e.g. filtration, pressing, etc., and sediment is settled to store and age the fermentation liquor, which is then lightly filtered through active carbon, etc., as an assistant to afford the aimed product. CO₂ gas is, as necessary, further blown thereinto to adjust the gas pressure to $\sim 2\text{kg/cm}^2$ (20°C) and give a sparkling brewed liquor.

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